



**DOMAINE ANTUGNAC PINOT NOIR
"COTE PIERRE LYS" 2004**

- Style:** Pinot Noir expressive, dense and elegant.
- Terroir :** The Terroir is made up of clay and limestone typically from the High Valley of the Aude River area and the altitude is about 500m high.
- Our pinot noir vines are facing the Pyrenees Mountains and well exposed to sun and winds which create a micro-climate. It provides a long maturation of the grapes and some extraordinary condition to contribute to the outstanding wine.
- Climate:** Mediterranean with mountain influences. During the maturation period, the temperature changes radically between night and day (30°C/12°C)
- Variety:** Pinot Noir 100%
- Free-run yield:** 25 HI / Ha
- Harvest:** Pick up by hand.
- Wine process:** The grapes are sorted out and put in the vat by gravity. Preferment maceration at low temperature is induced during 2-3 days. The caps are carefully punched everyday which helps to work out colour and aromas. The temperature is controlled and does not raise 25°C. The wine is then placed in French oak barrels (10% new) . The malolactic fermentation and the ageing are both conducted until the next harvest.
- Ageing:** In French oak barrels.
- Tasting notes:** Dark red with violet highlights. The nose is expressive with note of black cherry, spices. The attack in mouth is beautiful, the wine is ample and fruity with elegance and freshness.
- Vintage potential:** 5 ans.
- To serve with:** Red meat with green pepper sauce, grilled lamb and roasted duck.
- Packaging:** Burgundy traditional bottle of 0.75 cl.